



Dinner Specials

Friday, May 18, 2012

97 South Main Street • Newtown, CT • (203) 426-0805

Executive Chef: Carlos Pineda

Soups

Tomato Florentine Soup 5.95 / Cream of Leek and Watercress Soup 5.95

Appetizer

Shrimp Parmigiana

Breaded and fried shrimp, plum tomato sauce, Mozzarella cheese 10.95

Salad

Panzella Salad

Cucumbers, red onions, grape tomatoes, capers, croutons, fresh Basil,
Goat cheese and Balsamic vinaigrette 9.95

Entrees

Stuffed Filet of Sole

Filet of Sole stuffed with Bay scallops, shrimp, crabmeat and bread crumbs,
Lemon brown butter sauce served with sautéed spinach 25.95

New York Strip Steak

Grilled Certified Black Angus Beef, Black Truffle demi-glace,
Sweet potato puree and grilled asparagus 29.95

Cavatelli Fantasia

House-made ricotta cavatelli, plum tomato sauce enhanced with chicken apple sausage,
A splash of cream and coriander 18.95

Porcini Stuffed Gnocchi

Mushrooms stuffed gnocchi in our Alfredo sauce with fresh sage and topped with shaved
Pecorino Romano cheese 19.95

Swordfish

Grilled swordfish steak, Avocado vinaigrette, Basmati rice and grilled zucchini 25.95

Wine Specials

Maipe Malbec, Argentina, 2011, gl 8, bot 24

Wilson Daniels Sauvignon Blanc, Central Coast CA, 2010, gl 8, bot 24